

# DINNERLY



## 20-Minute Bacon and Zucchini Penne with Lemon and Parsley Sauce



20 minutes



2 Servings

Toss penne in a winning combo of smoky bacon, tender zucchini and fresh tomato for a super fast and utterly delicious dinner.



## WHAT WE SEND

- 1 zucchini
- 1 tomato
- parsley
- 1 lemon
- 200g penne pasta<sup>1</sup>
- 200g streaky bacon

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 2 garlic cloves
- 20g butter<sup>7</sup>
- 1 tbs olive oil

## TOOLS

- medium saucepan
- fine grater
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Milk (7). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 875kcal, Fat 45.0g, Carbs 78.2g, Proteins 28.9g



### 1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Thinly slice the **zucchini** into half-moons. Cut the **tomato** into 1.5cm chunks. Finely chop the **parsley** leaves and stems, keeping them separate. Crush or finely chop **2 garlic cloves**. Finely grate the zest of half the **lemon**, then juice the half. Cut the **remaining half** into wedges.



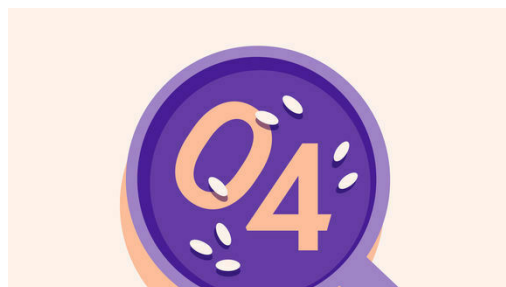
### 2. Cook pasta

Cook the **pasta** in the pan of boiling water for 10 mins or until al dente. Reserve **125ml (½ cup) cooking water**, then drain the pasta.



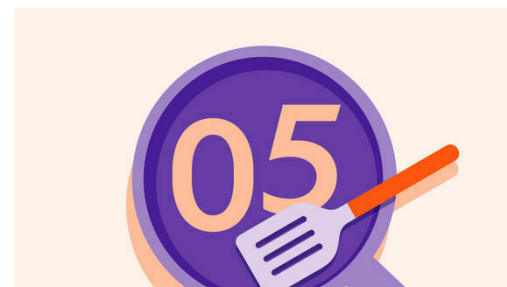
### 3. Saute bacon

Meanwhile, cut the **bacon** into 1cm-thick strips. Put in a cold medium deep frypan over medium-high heat and cook, stirring occasionally, for 4-6 mins until golden.



### 4. Add veggies

Add the **zucchini, tomato, parsley stems** and **garlic** to the bacon and cook, stirring, for 2 mins or until slightly softened. Add the **pasta, lemon zest, reserved cooking water, 20g butter** and a **generous drizzle of olive oil**. Drizzle over **2 tsp lemon juice\*** (see Make it yours) and toss to combine. Taste, then season with **salt and pepper**.



### 5. Serve up

Divide the **pasta** among bowls and scatter over the **remaining parsley**. Serve with the **lemon wedges** to squeeze over and enjoy!



### 6. Make it yours

Like your pasta extra lemony? Add a touch more lemon juice to suit your taste.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)

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 **Packed in Australia**  
from at least **65%**  
**Australian ingredients**